



Sauvignon Vin de France Éric Louis

2021 : a limited vintage but good

It is a painful but good vintage, a great classic wines with precision and loyalty to the terroirs. Our production is at a « historically low » level due to a severe episode of Spring frost and we also suffered from many rain episodes, with a high resulting mildew pressure. We are pleasantly surprised and extremely excited about the quality. The wines have a purity and aromatic profile and all at lower potential alcohol levels. 2021 is characterized by a vibrant acidity levels not seen for some time.



GRAPE VARIETY

100% sauvignon blanc



TERROIR & FARMING

This Sauvignon blanc flourishes on a clay-limestone soil.



WINEMAKING

Once the grapes have been picked, they are conveyed to the winery for a gentle pressing. After a cold settling, the must is raked off its sediments and impurities and the alcoholic fermentation follows (at 16°C to 18°C) in thermoregulated stainless steel tanks. Then, the wine rests on its fine lees to enhance the texture and the intensity of aromas. The first bottling takes place in spring after the clarification and stabilization operations.



TASTING NOTES

A pure Sauvignon...

Beautiful pale gold colour with emerald glints.
This charming wine has a very fruity and fresh palate with aromas of ripe tropical flavors like passion fruit.
It is a very refreshing wine.



WINE & FOOD

Serve between 10°C to 12°C

Food & Wine pairing : Sublime as an aperitif ! Try it with grilled fish or smoked salmon.

Aging potential : 3 years depending on the vintage.



Courtesy of BIVC